

## Bar Menu

**Grilled Pizzetta**, summer squash, soft egg, mortadella, pecorino romano-9.5

Crisp **Vegetable springrolls**, Thai chili-lime sauce - 7

Grilled **Beef Satay**, peanut dipping sauce - 8

Artisan and house made **cheese, Charcuterie Platter**-16

**House made Mini Corndogs**, Ale Mustard - 7.5

**Crisp Calamari and Artichoke** “fritto misto” – 11.5

**Spicy Chicken Wings** with watercress-blue cheese salad  
And house ranch dressing – 9.5

**Thin Crust 7” Pizza** – 8.5

- tomato, mozzarella, basil

- housemade Italian sausage, roasted peppers,  
grilled red onion, Jack cheese

- pizza special of the day

**Grilled Niman Ranch Burger** on soft roll

With crisp fries & housemade ketchup – 14.5

(With Jack, Cheddar, Swiss or Gorgonzola add 1.5)

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**Smoked Hamachi**, crushed avocado, brioche toast,  
radishes and caramel soy -12.5

**Tabasco-honey glazed chicken**, corn-cheddar waffle,  
apple-jalapeno salsa--9

**Ahi and salmon tartare**, cucumber, avocado, nori chips – 13

**Chicken and corn quesadilla**, jalapeno pesto – 6

**Deviled Eggs**, smoked paprika, Salame chips—5

Rosemary, olive oil and sea salt roasted **mixed nuts** – 4

Spicy Soy and Orange Glazed **Edamame** – 5

Artichoke-white bean and Feta **Hummus**, Pita crackers– 6

Grilled **Medjool dates**, bacon, blue cheese, roasted pepper  
“agrodolce”-6

Herbed parmesan **fries** – 5

**Tempura green beans**, wasabi and ponzu – 5

**Masa fried onion rings** fire roasted salsa \$4